



County of San Diego  
Department of Environmental Health



## **FIRE RECOVERY FOR FOOD OPERATIONS**

**DO NOT START ANY CLEAN UP IN THE  
UNINCORPORATED AREA OF THE COUNTY UNTIL  
YOU HAVE BEEN CLEARED BY A  
COUNTY DAMAGE ASSESSMENT TEAM.  
YOU COULD JEOPARDIZE YOUR FEMA  
OR INSURANCE CLAIMS.  
TO CHECK ON YOUR ASSESSMENT CALL (866) 402-6044.**

### **BEFORE YOU ENTER...**

- Check exterior structure for damage
- Contact the fire department if safety of the interior structure is questionable

### **BEFORE YOU REOPEN**

- Contact the Department of Environmental Health for approval to reopen:  
(619) 338-2379 or call your local environmental health specialist  
[fhduyeh@sdcounty.ca.gov](mailto:fhduyeh@sdcounty.ca.gov)

### **WHEN IT IS SAFE TO ENTER...**

#### **CHECK:**

- ☐ Potable water supply.
- ☐ Electrical power supply.
- ☐ Functional sewer system.
- ☐ Natural gas supply.
- ☐ Safety of structure.



#### **REMOVE:**

- ☐ All foods exposed to fire, fire debris, fire retardant, smoke, water, or damage due to fire.
- ☐ All high-risk foods with temperatures between 41°F and 140°F.

#### **EVALUATE:**

- ☐ All food and food items damaged by fire.
- ☐ Contact your insurance company and/or licensed food salvager for review and evaluation on possible recovery costs.

## **FIRE RECOVERY FOR FOOD OPERATIONS (CONTINUED)**

### **CLEAN AND SANITIZE THROUGHOUT THE FACILITY:**

- ☐ All food contact surfaces.
- ☐ All utensils.
- ☐ All dishes and glassware.
- ☐ All exterior surfaces of equipment.
- ☐ All walls, floors, and ceilings.
- ☐ All hood surfaces and hood filters.
- ☐ All work stations and customer tables.
- ☐ All equipment air intakes.
- ☐ All ventilation ducts.



**If the establishment intends on resuming food preparation and also selling prepackaged foods...**

### **VERIFY THE FOLLOWING:**

- ☐ Provisions for hot and cold potable water are available.
- ☐ Provisions for handwashing are available.
- ☐ Provisions for toilets are available.
- ☐ Electricity and natural gas (if applicable) services are available.
- ☐ Refrigeration and/or freezer units are capable of maintaining food temperatures of 41°F or below.
- ☐ Hot food holding units are capable of maintaining food temperatures of 140°F or above.
- ☐ Damaged foods have been removed from sale.
- ☐ All food can be protected from contamination.
- ☐ Rodent and insect infestations do not exist.



**If the establishment intends on selling only prepackaged foods that do not require refrigeration or heating...**

### **VERIFY THE FOLLOWING:**

- ☐ Damaged food has been removed from sale.
- ☐ All food can be protected from contamination.
- ☐ Rodent and insect infestations do not exist.
- ☐ Provisions for handwashing are available.
- ☐ Provisions for toilets are available.

